

Easy Rice Pudding

Makes: 4 Servings

This recipe uses seedless raisins. It's a quick and easy dessert option.

Ingredients

1/2 cup raisins
2/3 cup white rice (uncooked)
2 cups warm water
1 tablespoon margarine (if you like)
1/2 cup nonfat dry milk
2 tablespoons sugar
1/2 teaspoon vanilla
1/2 teaspoon cinnamon
1 cup water

Directions

1. Combine rice and water in large microwave-safe dish. If using margarine add that too. Cover loosely, so steam will escape.
2. Cook in microwave on high for 5 minutes or until mixture comes to a boil. Reduce setting to 50% power, and cook an additional 10 minutes.
3. Mix other ingredients together while rice is cooking.
4. Without allowing rice to cool, remove cover carefully and quickly stir milk-water-raisin mixture into hot rice. Cover loosely again and continue cooking at 50% power for 10 minutes. After cooking time is finished, let pudding sit, covered, for 10 minutes.

Notes

Cholesterol is less than 5 mg